



Department of Public Health and Social Services
Division of Environmental Health
Food Establishment Inspection Report



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Establishment Name: NEW CAMPUS STORE

Permit Holder:

PARK, YEONG NAM

Inspection Date: 2/23/17

Sanitary Permit No.: 160002075

Location: #14C University Drive, Manglao

Time In: 8:30

Time Out: 10:44

Establishment Type:

Retail

Area Number: 4

Phone Number: 7347802

Inspection Reason: Follow-up

Grade: *D*

Rating: 20

No. of Risk Factor/Intervention Violations: 3

Follow-up:

Risk category:

No. of Repeat Risk Factor/Intervention Violations: 2

Follow-up Date:

2

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Select designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark 'X' in appropriate box for COS and/or R.
IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection
R = Repeat violation PTS = Demerit points

Compliance Status					COS	R	PTS	Compliance Status					COS	R	PTS
Supervision					Potentially Hazardous Food (TCS Food)										
1	In	Person in charge present, demonstrates knowledge, and performs duties					6	16	N/A	Proper cooking time and temperatures				6	
Employee Health															
2	In	Management awareness; policy present					6	17	N/A	Proper reheating procedures for hot				6	
3	In	Proper use of reporting, restriction, and exclusion					6	18	N/O	Proper cooling time and temperatures				6	
Good Hygienic Practices															
4	In	Proper eating, tasting, drinking, betelnut, or tobacco use					6	19	Out	Proper hot holding temperatures	N	Y		6	
5	In	No discharge from eyes, nose, and mouth					6	20	OUT	Proper cold holding temperatures	N	Y		6	
Preventing Contamination by Hands															
6	In	Hands clean and properly washed					6	21	In	Proper date marking and disposition				6	
7	N/A	No bare hand contact with ready-to-eat foods or approved alternate method properly followed					6	Consumer Advisory							
8	In	Adequate handwashing facilities supplied and accessible					6	22	NA	Consumer Advisory provided for raw or undercooked foods				6	
Approved Source					Highly Susceptible Populations										
9	In	Food obtained from approved source					6	23	NA	Pasteurized foods used; prohibited foods not offered				6	
10	N/O	Food received at proper temperature					6	Chemical							
11	In	Food in good condition, safe, and unadulterated					6	24	NA	Food additives: approved and properly used				6	
12	N/A	Required records available: shelfstock tags, parasite destruction					6	25	In	Toxic substances properly identified, stored, used				6	
Protection from Contamination					Conformance with Approved Procedures										
13	OUT	Food separated and protected	N	N			6	26	NA	Compliance with variance, specialized process, and HACCP plan				6	
14	IN	Food contact surfaces: cleaned and sanitized					6	Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.							
15	In	Proper disposition of returned, previously served, reconditioned, and unsafe food					6								

Person in Charge (Print and Sign) Park, Yeong Nam

Date: 2/23/2017

DEH Inspector (Print and Sign) Lellani Navarro

Date: 2/23/2017

Secondary Inspector:

Tertiary Inspector:



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Location: #14C University Drive, Mangilao

Food Temperature Control				
30	Proper cooling methods used; adequate equipment for temperature control			1
31	Plant food properly cooked for hot holding			1
32	Approved thawing methods used			1
33	Out Thermometer provided and accurate	N	N	1
Food Identification				
34	Food properly labeled; original container			1
Prevention of Food Contamination				
35	Insects, rodents, and animals not present			2
36	Contamination prevented during food preparation, storage & display			1
37	Personal cleanliness			1
38	Wiping cloths: properly used and stored			1
39	Washing fruits and vegetables			1
I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.				
Utensils, Equipment and Vending				
42	Single-use/single-service articles: properly stored, used			1
43	Gloves used properly			1
44	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			1
45	Warewashing facilities: installed, maintained, used; test strips			1
46	Nonfood-contact surfaces clean			1
Physical Facilities				
47	Hot & cold water available, adequate pressure			2
48	Plumbing installed; proper backflow devices			2
49	Sewage and wastewater properly disposed			2
50	Toilet facilities: properly constructed, supplied, & cleaned			2
51	Garbage/refuse properly disposed; facilities maintained			2
52	Physical facilities installed, maintained, and clean			1
53	Out Adequate ventilation and lighting; designated areas use	N	N	1
Documents and Placards				
54	Sanitary Permit, Health Certificates			2

TEMPERATURE OBSERVATIONS

Item/Location	Temperature (oF)	Item/Location	Temperature (oF)
Fried Chicken/Warmer	120.5		
Arrozcaldo/Warmer	124.0		
Arrozcaldo/Warmer (back portion)	130.0		
Longsilog Plate/Warmer	112.0		
Egg Hamburger/Chiller	67.5		
Tuna Sandwich/Chiller	70.5		
Raw Shelled Eggs/Chiller	56.0, 54.0, 55.0		

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
	A follow-up inspection was conducted today for previous inspection dated 02/07/2017 which resulted in a grade/rating of 27/C. Violations of Items No. 1, B, 34, 36, and 52 were corrected. However, violations of Items No. 19 and 20 were uncorrected as described below. In addition, the following new violations were observed:	
13	Food and drinks being stored in a room together with the mop sink and janitorial equipment. Food shall be properly separated and protected from cleaning equipment to prevent cross-contamination.	
19	Potentially Hazardous Food/Time and Temperature Control for Safety (PHF/TCS) foods such as fried chicken, longsilog plate, and arrozcaldo are not meeting internal temperature requirement for hot holding. PHF/TCS food for hot holding shall be kept at an internal temperature of 140 F or above to prevent growth of pathogens	

Person in Charge (Print and Sign) Park, Yeong Nam

Date: 2/23/2017

DEH Inspector (Print and Sign) Lellani Navarro

Date: 2/23/2017

Secondary Inspector:

Tertiary Inspector:



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	that may cause food borne illness.	
20	Potentially Hazardous Food/Time and Temperature Control for Safety (PHF/TCS) foods such as tuna sandwich, hamburger, and raw shelled eggs are not meeting internal temperature requirement for cold holding. PHF/TCS food for cold holding shall be kept at internal temperature of 41 F or below to minimize growth of pathogens that may cause food borne illness.	

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
33	Food thermometer not available. Food thermometer shall be available and accurate to properly monitor internal temperature of PHF/TCS foods.	
53	Vent in restroom is filled with dust; strong/foul odor in restroom improperly vented. No light shields provided for light in dry goods storage. Light shields shall be provided to prevent physical contaminants from occurring. Adequate ventilation shall be provided to eliminate foul odor.	
	Facility was downgraded due to repeat violations. Retrieved Sanitary Permit and issued Re-inspection Request Form.	
	Removed "C" placard no. 00951. Posted "D" placard no. 0351 and Notice of Closure. A reinstatement fee of \$100 shall be paid to the Division of Environmental Health of the Department of Public Health and Social Services upon completion of a follow-up inspection. Discussed this report with owner, Yeong Nam Park.	

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE

Person in Charge
(Print and Sign) Park, Yeong Nam

 Date:

2/23/2017

DEH Inspector
(Print and Sign) Leilani Navarro



2/23/2017

Secondary
Inspector:

Tertiary
Inspector:





GOVERNMENT OF GUAM

DEPARTMENT OF PUBLIC HEALTH AND SOCIAL SERVICES
DIPATTAMENTON SALUT PUPBLEKO YAN SETBISION SUSIAT



EDDIE BAZA CALVO
GOVERNOR

JAMES W. GILLAN
DIRECTOR

RAY TENORIO
LIEUTENANT GOVERNOR

LEO G. CASIL
DEPUTY DIRECTOR

Date: 02/23/2017

NEW CAMPUS STORE

Name of Establishment

As a result of this inspection your establishment received a:

☐ LETTER OF WARNING

(Demerit/Grade Points)

Once you have corrected all violations cited on your establishment's inspection report, you must provide us a written request for re-inspection to include a description of the corrective measures that you have implemented. If we do not receive a written re-inspection request from you, we will conduct a follow-up inspection after ten (10) calendar days from the official receipt of this notice to ensure that corrective measures have been taken.

Failure to correct violations may result in the closure of your establishment pursuant to section 21109(b) of 10GCA, Chapter 21.

☒ NOTICE OF CLOSURE

20/0
(Demerit/Grade Points)

Once you have corrected all violations cited on your establishment's inspection report, you must provide us a written request for re-inspection to include a description of the corrective measures that you have implemented. Unlike an establishment who has received a letter of warning, an establishment shall remain closed unless a written request for re-inspection is made. Under 10GCA §21109(b), you may request a hearing within five (5) calendar days of the date of this notice.

We look forward to working closely with you as partners in promoting health and sanitary practices on Guam. If you need further assistance, you can reach us at 735-7221 or (fax) 734-5556. Si Yu'us Ma'ase.

Sincerely,

for James Gillan
JAMES GILLAN
Director

Issued By: LETIANI NAVARRO
Name of EPHO

Received By: [Signature]
Establishment Representative

New Campus Store / February 23, 2017 / 20D

By: L. Navarro



Item No. 19: PHF/TCS foods not meeting internal temperature requirement for hot holding



New Campus Store / February 23, 2017 / 20D

By: L. Navarro



Item No. 20: PHF/TCS foods not meeting internal temperature requirement for cold holding



New Campus Store / February 23, 2017 / 20D

By: L. Navarro



Item No. 13: Food and drinks stored in room together with cleaning equipment



Item No. 53: No shield for light in dry storage area



Item No. 53: Inadequate ventilation in restroom; vent filled with dust